

BAR ARGOS

A SEASONAL MENU INSPIRED BY THE GILDED AGE

CULT OF THE ORCHID 12 ●

Armagnac Blanche, Parfait Amour, Dolin Dry Vermouth, Herbs de Provence, Orange Zest

LA BUVEUSE D'ABSINTHE 14 ●

Kina L'Aéro d'Or, Allspice Dram, Myer Farm Vodka, Dolin Blanc, Pernod Absinthe

RHIN, MARIE, TALISMAN 12 ○

Espolòn Bourbon Barrel-Aged Añejo Tequila, Dolin Blanc, Salers Apéritif, Orange Zest

LENT ET DOULOUREUX 12 ○

McKenzie Bourbon, Suze, Demerara, Orange Zest

JOIE DE VIVRE 12 ○

Myer Farm Cayuga Gold Whiskey Barrel-Aged Gin, Borsci Amaro, Passionfruit, Lime, Cocoa-Chili Bitters, Lime Zest

BORROWED & REBORN

CLASSICS FROM THE DISTANT (AND RECENT) PAST

AGED RUM DAIQUIRI 10 ○

El Dorado 8-year Rum, Lime, Demerara

BIJOU 10 ○

Gin, Bèrto Rosso Vermouth, Green Chartreuse, Orange Bitters, Lemon Zest, Cherry

BRAINDUSTER 12 ●

Rittenhouse Rye, Bèrto Rosso Vermouth, St. George Absinthe, Gomme Syrup, Cherry

CHRYSANTHEMUM 12 ○

Noilly Prat Extra Dry Vermouth, Duplais Absinthe, Bénédictine, Orange Bitters, Lemon Zest, Chrysanthemum

MAIDEN'S BLUSH 14 ●

Old Tom Gin, Myer Farm Cayuga Gold Barrel-Aged Gin, Duplais Absinthe, Cassis, Lemon, Rose Water, Nutmeg

FRENCH \$75

Cognac Dudognon 20 Year, Veuve Clicquot Champagne, Lemon, Sugar

ONE FOR MY HATERS 6

BECAUSE SOMETIMES YOU JUST NEED A SHOT AND A BEER

Four Roses Bourbon and a Miller High Life Longneck

Please be aware: our in-house ingredients are prepared in the same area as our roasted nuts.

Looking for something Non-Alcoholic? Try one of our Shrub syrups mixed with Soda water! \$4
Apple-Fennel • Masala-Pear • Strawberry-Basil • Cucumber • Honeydew-Jalapeño

OLD SCHOOL PLAYERS

TRIED AND TRUE ARGOS FAVORITES

AFTERTHAW 12 ●

George Dickel #12 Sour Mash, Maple, Vecchio Amaro Del Capo, Mushroom Bitters

ARGOS BOURBON SOUR 11 ○

Bourbon, Lemon, Orange, Amaro Nardini, Cherry

BLUNDERBUSS 12 ●

Laphroaig 10, PX Sherry, Amaro CioCiaro, Lime Zest

FLORA & FAUNA 11 ○

Myer Farm Gin, Lime, Honey, Flower Bitters

SON OF SERRANO 10 ○

Vodka, Orange, Campari, Limoncello, Grapefruit-Hops Bitters, Lime Zest, Serrano Pepper

CHAMPAGNE COCKTAIL 9

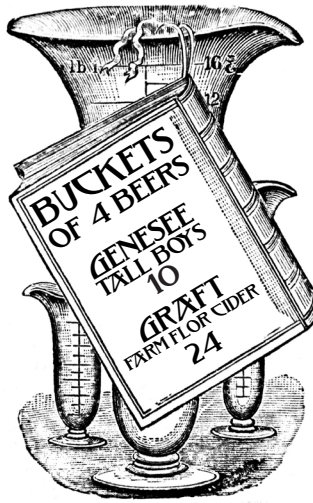
Apple Forest Fruit
Pear Mushroom
Cardamom Celery
Orange Lemon
Grapefruit-Hops
Hickory
Saffron (+ \$1)

● ○ Mel's scale of weirdness

Colloquial: ○ Delightfully unusual: ● What?!: ●

BEERS BY THE CONTAINER

Genesee Tall Boy (NY)	3	4.5%
Pacifico (MX)	4	4.5%
Ithaca Green Trail IPA (NY)	5	6.0%
Ithaca Brew York Pale Ale (NY)	5	5.3%
Brooklyn Bel Air Sour (NY)	5	5.8%
Ommegang Rare Vos Amber (NY)	6	6.5%
Allagash White Witbier (ME)	6	5.1%
Ayinger Bräu Weisse (DE)	7	5.1%
Imperial Voodoo Ranger DIPA (CO)	7	9.0%
Westmalle Tripel Trappist Ale (BE)	9	9.5%



ABSINTHE

traditional service
w/ sugar & ice water

- Choice of:*
 Duplais (CH)
 Mansinthe (CH)
 Vieux Pontarlier (FR)
 Pernod (FR)
 St. George (US)
 Vieux Carré (US)
 St. Lawrence La Fee Rouge (US)

10

CIDER

Graft Farm Flor (NY)	7
Poiré Domfront Sparkling Pear Cider (FR)8/32

WINE

SPARKLING

Villa Sandi Prosecco Il Fresco (IT)	9/36
Veuve Clicquot Brut (FR)	375 mL . . 45
Champagne Gaston Chiquet (FR)	375 mL . . 45
Champagne Gaston Chiquet (FR)	750 mL . . 75

WHITE

Dr. Konstantin Frank Grüner Veltliner 2017 (NY)	10/40
Ryan William Chardonnay 2014 (NY)	12/48
Sancerre Chavignol 2015 (FR)	375 mL . . 24
Hermann J. Wiemer Dry Riesling 2014 (NY)	375 mL . . 26
Ramey Cellars Chardonnay 2014 (CA)	375 mL . . 38

RED

Domaine Bousquet Malbec 2015 (AR)8/32
Gianfranco Alessandria Dolcetto d'Alba 2016 (IT)	9/36
Les Darons Languedoc Blend 2015 (FR)	11/44
Paul Jaboulet Aine 'Parallèle 45' Côtes du Rhône (FR)	375 mL . . 16
Rioja Reserva Vina Alberdi 2009 (ES)	375 mL . . 24
Hess Cabernet Sauvignon 2015 (CA)	375 mL . . 28
Barolo Grasso 2012 (IT)	375 mL . . 32

ROSÉ

Sheldrake Point 2017 (NY)	10/40
---------------------------	-------	-------

FORTIFIED *All Fortified Pours are Three Ounces*

VERMOUTH — PORT — SHERRY

Hidalgo Gobernador Oloroso Sherry (ES)	8
Hidalgo Fino Sherry (ES)	6
Hidalgo Pedro Ximenez Sherry (ES)	9
Lakewood Ruby Port (NY)	5
Dow's Fine Ruby Port (PT)	5
Dow's Tawny Port (PT)	5
Delaforce Late Bottled Vintage Port 2011 (PT)	6
Dolin Blanc Vermouth (FR)	5
Tempus Fugit Kina L'Aero D'Or Quinquina (CH)	7
Carpano Antica Formula Sweet Vermouth (IT)	8
Lillet Blanc (FR)	9

FEELING PECKISH?

- Seasoned Gourmet Popcorn \$3
- Sweet & Savory Roasted Nuts \$5